

DINNERLY



Pork Burgers with Special Sauce and Salt and Vinegar Potato Wedges



30 minutes



2 Servings

The key to a great burger? A juicy patty and a sauce that makes your tastebuds sing. Teamed with salt and vinegar wedges, it's burger night perfection!

WHAT WE SEND

- 1 potato
- 1 tomato
- 2 white bread rolls ^{1,6}
- 10g country seasoning ¹⁷
- pork mince
- 2 tbs burger sauce ³

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- ½ tsp salt
- 3 tsp white vinegar

TOOLS

- 2 oven trays
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

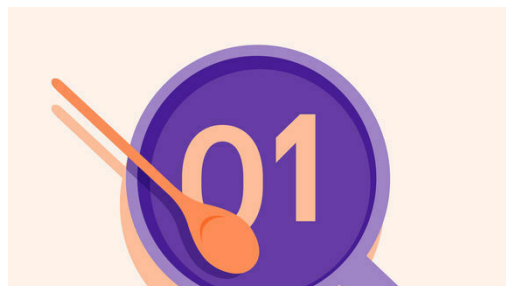
ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).

May contain traces of other allergens.

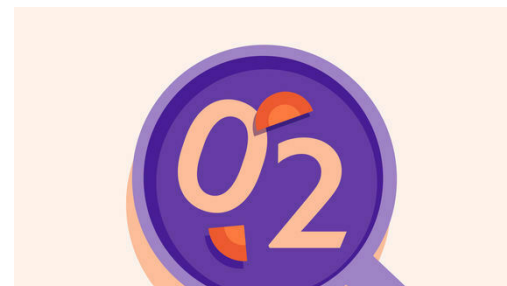
NUTRITION PER SERVING

Energy 750kcal, Fat 37.3g, Carbs 60.9g, Proteins 39.4g



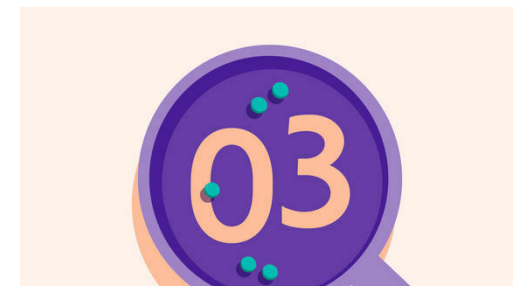
1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potato** into 2cm-thick wedges. Thinly slice the **tomato**. Crush or finely chop **2 garlic cloves**. Cut the **rolls** in half.



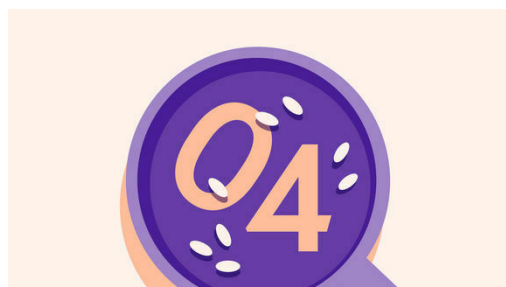
2. Roast wedges

Put the **potato wedges** on the lined tray. Drizzle with **2 tsp olive oil** and scatter with **1 tsp country seasoning**. Season with **pepper** and **½ tsp salt** and roast for 25 mins or until tender.



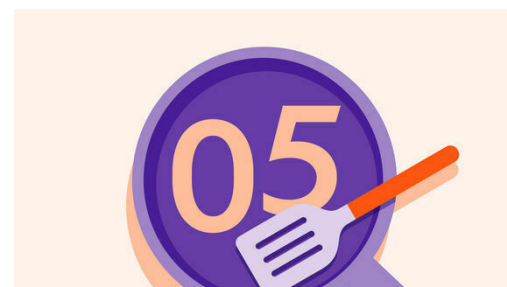
3. Shape patties

Meanwhile, put the **pork mince**, **garlic** and **remaining country seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties, slightly larger than the base of a roll.



4. Cook patties

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **patties** for 4-5 mins each side until browned and cooked through. Remove the pan from the heat. Meanwhile, put the **rolls** on an oven tray and bake, cut side up, for 4-5 mins until lightly toasted.



5. Serve up

Drizzle the **potato wedges** with **3 tsp white vinegar**. Layer the **roll** bases with the **tomato**, **patties** and **burger sauce** (see Make it yours). Sandwich with the roll tops and serve with the potato wedges. Enjoy!



6. Make it yours

If you have any lettuce or salad leaves on hand, add to your burger for some extra freshness!

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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